

structure of previous vintages. Short black-fruit flavors pick up complexity and depth with airing, but a quiet, jammy finish confirms that this is up to par but not one of Artadi's standout wines. Drink through 2022. Folio Fine Wine Partners. —M.S.

abv: 14.5% Price: \$65

90 Faustino Rivero Ulecia 2009 Silver Label Reserva (Rioja). Generous aromas of root beer, lemon, licorice, wood smoke, blackberry and prune set this off on a good course. The palate is sinewy and chewy, with baked, minty blackberry flavors that are peppery and toasty as well as savory, meaty and slightly stewed on the finish. Drink through 2019. Vinea Imports. *Best Buy.* —M.S.

abv: 13% Price: \$15

89 Bodegas Franco-Españolas 2009 Rioja Bordon Reserva (Rioja). Oaky spice, vanilla and dried-cherry aromas are classic Rioja. This feels round and good, with dry tannins and bright acidity. Toasty brown-sugar and chocolate notes grace mild red-fruit flavors on this textbook wine. Drink through 2020. Vision Wine & Spirits. —M.S.

abv: 14% Price: \$15

88 Bodegas Bilbainas 2012 Viña Zaco (Rioja). Woodsy, briary aromas of leather, sagebrush and black cherry set up a firm, clumpy palate. Flavors of vanilla, dill, raspberry and salt are honest and traditional for Rioja, while light oak and vanilla flavors along with scratchiness drive a crisp finish to conclusion. Aveniu Brands, Inc. —M.S.

abv: 14% Price: \$15

88 Campo Viejo 2009 Reserva (Rioja). Stewed cherry, spice and leather aromas set up a dense palate with feisty tannins. Earthy, foresty flavors of meaty black plum and spice finish ripe and chewy. This gets better the more air it sees; drink through 2019. Pernod Ricard. —M.S.

abv: 13.5% Price: \$16

88 Pagos del Rey 2012 Arnegui Crianza (Rioja). For full review see [page 123](#).

abv: 13.5% Price: \$15

87 Bodega Classica 2009 Hacienda Lopez de Haro Reserva (Rioja). Rubbery cherry and plum aromas come with a side note of inner tube. This is a bit wiry and spiky on the palate, with an oaky cushion. Stewed berry, plum and tomato flavors are bold and finish with oak spice and mint flavors. Monsieur Tauton Selection Ltd. —M.S.

abv: 13.5% Price: \$15

87 Pagos del Rey 2012 El Circulo Crianza (Rioja). Dusty aromas of plum and berry fruits come with a touch of latex. This feels crisp, snappy and on edge. Lean, bright flavors of red currant and plum finish fresh, light and the slightest bit briny. Felix Solis Avantis USA, Inc. —M.S.

abv: 13.5% Price: \$14

87 Vivanco 2012 Colección Vivanco 4 Varietales Tempranillo-Graciano-Garnacha-Mazuelo (Rioja). A grapy, meaty, feral nose is wild, floral and herbal as a whole. This blend of Tempranillo and other Rioja varieties is tannic along its walls. Saucy, grapy, salty flavors are powerful, while the finish is tannic, voluminous and once again grapy like the nose and palate. Opici Wines. —M.S.

abv: 14% Price: \$75

SWEET WINES

94 Bodegas Gutiérrez de la Vega 2013 Recóndita Armonía Dulce Monastrell (Spain). This muscular, stout Monastrell sweet wine is all aces. Blackberry, cassis and fine oak aromas precede a sensationally smooth palate that's full of toffee, chocolate, coffee, pepper, blackberry and cassis flavors. A long, warm, impeccably balanced finish is pure and delicious. Drink through 2025. Classical Wines. *Editors' Choice.* —M.S.

abv: 13.5% Price: \$35/500 ml

93 Bodegas Gutiérrez de la Vega 2013 Casta Diva Cosecha Miel Dulce Moscatel (Spain). Orange peel, nutmeg and burnt brown-sugar aromas set this sweet Moscatel apart from the masses. Round and creamy but still elegant on the palate, this blends flavors of honey, cinnamon, orange and apricot into a fine whole. A long, integrated finish with honey and caramel flavors is ideal. Drink through 2023. Classical Wines. *Editors' Choice.* —M.S.

abv: 13.5% Price: \$35/500 ml

91 Casa de la Ermita 2013 Dulce Tinto Monastrell (Jumilla). Aromas of prune, dried herbs and crème de cassis introduce a deep, balanced palate with grip and proper weight. Cassis, black cherry and coffee flavors finish with rich notes of caramel and chocolate. Overall, this is heady and lusty but not sugary. Drink through 2019. The Spanish Acquisition. —M.S.

abv: 15% Price: \$20

90 Masia Puigmoltó NV Emendis Dolç Muscat (Penedès). Floral aromas of peach and orange blossom are offset by an oily note of citrus extract. This feels good, albeit soft, with mild acidity and chunky weight. Flavors of honey, exotic spices, burnt banana and candied mango lose steam on a friendly, soft finish. Drink through 2018. European Wine Imports. —M.S.

abv: 15% Price: \$22

ITALY SPARKLING WINES

**CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE**

92 Vettori NV Brut (Conegliano Valdobbiadene Prosecco Superiore). Fragrant and refined,



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this opens with scents of white spring flowers and just picked orchard fruit. The bright, creamy palate does out green apple, pear, white peach and a hint of chopped herbs. Bright acidity lifts the juicy flavors while a soft mousse lends elegance. It closes on an almond note. *Rinascimento Wine, Editors' Choice.* —K.O.
Price: \$19
abv: 11.5%

89 Bellenda NV Sei Uno (Conegliano Valdobbiadene Prosecco Superiore). Referred to in the bottle adds nice depth to the Bartlett pear, Granny Smith apple and nectarine zest flavors. A soft mousse adds elegance while crisp acidity gives it a clean, refreshing finish. *Vision Wine & Spirits.* —K.O.
Price: \$24
abv: 11.5%

89 Masottina NV Extra Dry (Conegliano Valdobbiadene Prosecco Superiore). This bright, creamy sparkler offers delicate aromas and flavors of fragrant spring flowers, white peach, green apple and citrus. The rich flavors are brightened by brisk acidity while a foaming mousse adds finesse. *Vin Divino.* —K.O.
Price: \$26
abv: 11.5%

89 Masottina 2014 Rive di Ogliano Extra Dry (Conegliano Valdobbiadene Prosecco Superiore). This opens with aromas of white spring flowers, orchard fruit and a whiff of herbs. The vibrant palate does out green apple, citrus zest and pear alongside tangy acidity and a refined, creamy mousse. *Vin Divino.* —K.O.
Price: \$30
abv: 11.5%

89 Sanfeletto NV Brut (Conegliano Valdobbiadene Prosecco Superiore). Delicate aromas of Spanish broom and pear come with a hint of nuts on the nose. The palate offers yellow peach, green apple and a mineral note alongside vibrant acidity and small, persistent bubbles. *Golden Vines.* —K.O.
Price: \$19
abv: 11.5%

89 Sommariva NV Brut (Conegliano Valdobbiadene Prosecco Superiore). Bright and fragrant, this offers scents of acacia, herbs and stone fruit accented by a hint of nuts. The bright palate offers white peach, green apple and citrus framed in vibrant acidity together with a frothy mousse. *Kermit Lynch Wine Merchant.* —K.O.
Price: \$20
abv: 11.5%

88 Bellenda 2014 Miraval (Conegliano Valdobbiadene Prosecco Superiore). This offers subdued aromas of white spring flowers, citrus and orchard fruit. The bright, creamy palate offers tart green apple and lime alongside vibrant acidity and a soft, frothy mousse. *Vision Wine & Spirits.* —K.O.
Price: \$19
abv: 11.5%

88 Case Bianche 2014 Tenuta Col Sant'Agostino (Conegliano Valdobbiadene Prosecco Superiore). Heavy scents of fragrant jasmine, wisteria and white orchard fruit lead the nose, while the frothy, slightly sweet palate offers succulent yellow

apple, pear and ripe white peach. Firm acidity and a creamy *perlage* provide the framework. *Elliott Bay Distributing Co.* —K.O.
Price: \$19
abv: 11.5%

88 Malibràn 2013 Credamora Col Fondo (Conegliano Valdobbiadene Prosecco Superiore). Dry and semisparkling, this opens with aromas of hazelnut, pear and a touch of bread crust. The crisp, vertical palate offers nut, apple skin and grapefruit alongside brisk acidity. Rather than sip as an aperitivo, try it with fish or lightly seasoned rice dishes. *Artisan Wines, Inc.* —K.O.
Price: \$24
abv: 11%

88 Masottina 2014 Rive di Ogliano Contrada Granda Brut (Conegliano Valdobbiadene Prosecco Superiore). Delicate aromas of wisteria, jasmine and a whiff of white orchard fruit mingle in the glass. The bright palate offers tart Granny Smith apple, green pear and lime alongside racy acidity and a soft mousse. *Vin Divino.* —K.O.
Price: \$30
abv: 11.5%

88 Raphael Dal Bo 2014 Brut Millesimato (Conegliano Valdobbiadene Prosecco Superiore). Heavy aromas of peach blossom and jasmine lead the way on this vibrant sparkler. The refreshing palate brings bright acidity and an invigorating *perlage*, with green apple and citrus notes. *D'Apuzzo Import Group.* —K.O.
Price: \$16
abv: 11%

88 Raphael Dal Bo 2014 Extra Dry Millesimato (Conegliano Valdobbiadene Prosecco Superiore). Fragrant and foaming, this opens with delicate aromas of wisteria, hawthorn and orchard fruit. The luminous palate offers green apple, pear and candied lemon drop supported by racy acidity and small, vivacious bubbles. *D'Apuzzo Import Group.* —K.O.
Price: \$16
abv: 11%

88 Valdelòvo 2014 Anno Zero Extra Dry (Conegliano Valdobbiadene Prosecco Superiore). This luminous wine opens with scents of wisteria, jasmine and white orchard fruit. The vibrant palate does out tart green apple, white peach and a hint of lemon drop alongside brisk acidity and a foaming mousse. *Maximum Wine.* —K.O.
Price: \$17
abv: 11.5%

88 Valdelòvo 2014 Zero Nove (Conegliano Valdobbiadene Prosecco Superiore). Alluring scents of wisteria, acacia and white peach float out of the glass. The lively palate does out crisp green apple, unripe pear and lime zest accompanied by racy acidity and a foaming mousse. *Turquoise Life.* —K.O.
Price: \$20
abv: 11.5%

87 Bacio della Luna 2014 Extra Dry (Conegliano Valdobbiadene Prosecco Superiore). This opens with a fragrance of wisteria, hawthorn and citrus zest. The racy palate offers lime, pear and

green apple alongside brisk acidity and sharp, persistent bubbles. *WS Selections.* —K.O.
Price: \$19
abv: NA

87 Bellenda 2014 San Fermo (Conegliano Valdobbiadene Prosecco Superiore). Scents of spring flowers and grapefruit float out of the glass on the zesty sparkler. The palate offers pear, lemon-drop and white peach alongside vibrant acidity. Fun, persistent bubbles give it an informal edge. *Vision Wine & Spirits.* —K.O.
Price: \$19
abv: 11.5%

87 Case Bianche 2014 Extra Dry (Conegliano Valdobbiadene Prosecco Superiore). This opens with aromas of pineapple, jasmine and wisteria. The palate offers tropical fruit, apple and citrus notes alongside vibrant acidity and invigorating bubbles. *Elliott Bay Distributing Co.* —K.O.
Price: \$NA
abv: 11.5%

87 Masottina NV Brut (Conegliano Valdobbiadene Prosecco Superiore). Heavy floral scents of wisteria, jasmine and hawthorn lead the way. The bright, frothy palate does out crisp green apple, Bartlett pear and a hint of lime alongside a foaming mousse. *Vin Divino.* —K.O.
Price: \$26
abv: 11.5%

87 Raphael Dal Bo NV Brut (Conegliano Valdobbiadene Prosecco Superiore). Aromas of jasmine and white orchard fruit lead the nose on this straightforward sparkler. The bright palate offers crisp green apple, kiwi and white peach accompanied by a frothy mousse. *D'Apuzzo Import Group.* —K.O.
Price: \$17
abv: 11.5%

87 Valdelòvo 2012 Bado (Conegliano Valdobbiadene Prosecco Superiore). White flowers, green apple, pear, lime and mineral notes come together on this linear, lightly sparkling wine. Referred to in the bottle on its yeasts gives it a slightly cloudy appearance and a fine sediment at the bottom. It has a dry, almost austere finish. *Vinity Wine Company.* —K.O.
Price: \$20
abv: NA

87 Zardetto 2014 Zeta Dry (Conegliano Valdobbiadene Prosecco Superiore). Aromas of tropical fruit and citrus blossom lead the nose on this rich sparkler. The round, rather sweet palate does out banana, green apple, yellow peach and apricot alongside a foaming mousse. Less sweet than a dessert wine, it would pair nicely with vanilla ice cream or cream-filled pastries. *Winebow.* —K.O.
Price: \$22
abv: 11.5%

VALDOBBIADENE SUPERIORE DI CARTIZZE

94 Risol 2012 Private Non Dosato (Valdobbiadene Prosecco Superiore di Cartizze). Made only in small quantities, this newest addition to Risol's sparkling line up is indeed impressive. Referred to

in the bottle and made with no added dosage, it offers ripe apple, bread crust, chopped herbs, mineral and citrus sensations. It seamlessly combines elegance, structure and depth with sheer drinking pleasure. *Vias Imports.* —K.O.
Price: \$NA
abv: 12.5%

91 Terre di San Venanzio Fortunato NV Brut (Valdobbiadene Superiore di Cartizze). Delicately scented, this alluring sparkler opens with aromas of white flowers and freshly picked orchard fruit. The vibrant, linear palate delivers crisp apple, pear and a citrus note accompanied by racy acidity and an elegant *perlage*. *Artisan Wines, Inc. Editors' Choice.* —K.O.
Price: \$30
abv: 11.5%

90 Risol 2014 Cartizze Dry (Valdobbiadene Superiore di Cartizze). Aromas of tropical fruit, spring flowers and white peach lead the nose on this single-vineyard bottling. The rich palate does out green apple, ripe pear and candied citrus zest alongside racy acidity and a foaming mousse. *Vias Imports.* —K.O.
Price: \$50
abv: 11.5%

90 Marsuret NV Dry (Valdobbiadene Superiore di Cartizze). Aromas of wild flowers, wisteria and a hint of peach lead the way on this creamy sparkler. The rich, vibrant palate does out white peach, yellow pear and green apple framed in bright acidity and a frothy mousse. A note of candied nectarine zest signals the close. *Ideal Wine and Spirits.* —K.O.
Price: \$34
abv: 11.5%

90 Terre di San Venanzio Fortunato NV Dry (Valdobbiadene Superiore di Cartizze). Enticing aromas of white and yellow spring flowers, peach and a hint of pastry cream lead the nose. The palate offers creamed green apple, nectarine zest, ripe pear and a hint of mineral alongside vibrant acidity and an elegant, persistent *perlage*. *Artisan Wines, Inc.* —K.O.
Price: \$30
abv: 11.5%

90 Villa Sandi NV Cartizze Vigna La Rivetta (Valdobbiadene Superiore di Cartizze). For full review see page 122.
Price: \$39
abv: 11.5%

89 Adami NV Valdobbiadene Superiore di Cartizze. Scents of Spanish broom, acacia flower, beeswax and orchard fruit lead the nose on this slightly sweet sparkler. The bright, creamy palate does out juicy white peach, yellow apple and ripe pear while firm acidity and a vibrant mousse offer support. A hint of almond closes the finish. *Dalla Terra Winery Direct.* —K.O.
Price: \$33
abv: 11%

89 Andreola 2014 Dry (Valdobbiadene Superiore di Cartizze). This offers aromas of almond, citrus zest and orchard fruit. The firm, rich palate delivers lemon drop, white peach and yellow apple while bright acidity and small, persistent

bubbles provide the framework. It ends crisp and refreshing. *Siena Imports.* —K.O.
Price: \$26
abv: 11.5%

89 Col Vettoraz 2014 Dry (Valdobbiadene Superiore di Cartizze). Floral scents of rose, acacia and a whiff of white tree fruit lead the way. On the palate, bright acidity lifts up white peach, green apple and lemon drop while a creamy mousse adds softness. It closes on a note of candied citrus zest. *Regal Wine Imports Inc.* —K.O.
Price: \$30
abv: 11.5%

88 Bellussi NV Belcanto Dry (Valdobbiadene Superiore di Cartizze). Aromas of apple, delicate white flowers and a whiff of chopped herbs lead the way. The round palate offers creamed pear, yellow peach and candied lemon drop alongside firm acidity and a creamy mousse. *Wine Worldwide.* —K.O.
Price: \$29
abv: 11.5%

87 La Gioiosa NV Brut (Valdobbiadene Superiore di Cartizze). This racy sparkler opens with scents of jasmine, peach and a whiff of tropical fruit. On the palate, crackling acidity supports crunchy green apple, pear and nectarine alongside vigorous, medium-sized bubbles. *La Gioiosa USA.* —K.O.
Price: \$NA
abv: 11.5%

PROSECCO DI VALDOBBIADENE

90 Adami 2014 Col Credas Rive di Farra di Soligo (Prosecco di Valdobbiadene). Wisteria, orchard fruit, aromatic herbs and citrus zest aromas lead the nose on this vibrant sparkler. The linear, focused palate offers pear, lime and apple alongside bracing softness. It closes on an invigorating *perlage*. It boasts a crisp, quenching close. *Dalla Terra Winery Direct.* —K.O.
Price: \$22
abv: 11.5%

90 Ca' dei Zago 2014 Col Fondo (Prosecco di Valdobbiadene). Even in a challenging year like the cool and rainy 2014 vintage, this dynamic firm has made a stunning sparkler thanks to rigorous grape selection. Referred to in the bottle, it offers aromas and flavors of white spring flowers, lemon-lime, green apple and peach. Vibrant acidity and a foaming mousse offset the linear palate while a mineral note backs up the finish. *Jenny and François Selections. Editors' Choice.* —K.O.
Price: \$22
abv: 10.5%

89 Adami 2014 Vigneto Giardino (Prosecco di Valdobbiadene). Ripe yellow peach, spring flowers and pastry aromas emerge from the glass. The creamy palate offers crisp Granny Smith apple,



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white peach and a confectionary note alongside bright acidity and a frothy perlage. Dalla Terra Winery Direct. —K.O.
abv: 19% **Price:** \$22

89 Gemin 2014 Extra Dry (Prosecco di Valdobbiadene). Linear and fragrant, this has a delicate nose of white spring flowers, green apple and white peach. The vibrant palate offers lime, Bartlett pear and a hint of herbs alongside racy acidity and an ultrafine mousse. Grappoli Imports. —K.O.
abv: 11.5% **Price:** \$18

89 Perlage 2014 Riva Moretta (Prosecco di Valdobbiadene). This slightly sparkling wine opens with heady aromas of spring wild flowers, white peach and Bartlett pear. The vibrant palate doles out beeswax, chamomile, acacia, green apple and citrus zest alongside tangy acidity and small bubbles. Chartand Imports. —K.O.
abv: 11.5% **Price:** \$15

88 Adami 2014 Sul Lievito (Prosecco di Valdobbiadene). Lightly sparkling, this opens with aromas of pear, apple skin, white flowers and a whiff of yeast. The vertical palate offers lemon-lime and a hint of bread crust alongside bracing acidity and a frothy perlage. Dalla Terra Winery Direct. —K.O.
abv: 11.5% **Price:** \$18

TRENTO

94 Ferrari 2008 Perlé Nero (Trento). For full review see page 109.
abv: 12.5% **Price:** \$78

94 Ferrari 2004 Giulio Ferrari Riserva del Fondatore (Trento). For full review see page 109.
abv: 12.5% **Price:** \$130

94 Maso Martis 2010 Dosaggiozero Riserva (Trento). Linear and intense, this elegant blend of 70% Pinot Nero and 30% Chardonnay opens with aromas of fragrant flowers, yeast and a whiff of orchard fruit. The firm, focused palate delivers ripe apple, citrus zest, almond and energizing mineral notes alongside an ultrafine, persistent perlage that carries through to the quenching, bone dry finish. It's overflowing with finesse. Solstars Inc. —K.O.
abv: 12.5% **Price:** \$67

92 Ferrari 2008 Perlé (Trento). Pressed yellow flowers, citrus zest, walnut and bread crust aromas lead the way on this elegantly structured wine. The foaming, velvety palate doles out ripe yellow apple, lemon drop, toast and a light note of crystallized ginger framed in vibrant acidity and an ultrafine perlage. An energizing mineral note closes the finish. Palm Bay International. —K.O.
abv: 12.5% **Price:** \$38

91 Aitemasi 2007 Riserva Graal Metodo Classico Brut (Trento). For full review see page 116.
abv: 12% **Price:** \$45

91 Ferrar 2007 Riserva Lunelli (Trento). Elegantly structured, this opens with aromas of tropical fruit, bread crust, nut and a whisp of oak. The round palate delivers lemon zest, pastry cream, pineapple and walnut alongside an elegant perlage. A touch of honey signals the close. Palm Bay International. —K.O.
abv: 12.5% **Price:** \$59

91 Maso Martis NV Brut Rosé (Trento). Elegantly structured, this offers an alluring fragrance of apple, woodland berry and a whiff of almond. The firm, vibrant palate delivers juicy red currant, raspberry, bread crust and a mineral note accompanied by small, persistent bubbles. Solstars Inc. —K.O.
abv: 12.5% **Price:** \$50

91 Rotari 2007 Flavio (Trento). For full review see page 118.
abv: 13% **Price:** \$49

90 Aitemasi 2011 Millesimato Brut (Trento). For full review see page 118.
abv: 12.5% **Price:** \$30

89 Maso Martis 2005 Madame Martis Riserva (Trento). A blend of Pinot Nero, Chardonnay and a small amount of Pinot Meunier, this opens with aromas of bread crust, hardnut and Golden Delicious apple. The ripe palate offers candied nectarine zest, toast and slightly-bitter roasted walnut alongside a refined, persistent perlage. Solstars Inc. —K.O.
abv: 12.5% **Price:** \$170

88 Aitemasi NV Brut (Trento). Made with 100% Chardonnay, this opens with aromas of acacia flower, ripe yellow apple skin, citrus peel and a hint of honey. These notes follow through to the palate, which additionally carries a toasted walnut note. Bright acidity and persistent bubbles provide the framework. Palm Bay International. —K.O.
abv: 12.5% **Price:** \$24

88 Maso Martis 2008 Brut Riserva (Trento). This opens with aromas of nut, toast, yellow flowers and oak. The palate offers coffee, bruised apple, citrus, walnut and a hint of bread crust alongside a refined perlage. Enjoy soon to capture the remaining fruit richness. Solstars Inc. —K.O.
abv: 12.5% **Price:** \$60

FRANCIACORTA

94 Ca' del Bosco 2010 Vintage Collection Brut (Franciacorta). A beautifully balanced wine that abounds in elegance and restrained richness, this wine offers enticing floral, almond and citrus aromas. The crisp, creamy palate brings nectarine zest, yellow apple, mineral notes and bread crust.

Tight acidity and an intense, elegant perlage provide the framework. Drink now or hold for complexity. Banville Wine Merchants. —K.O.
abv: 12.5% **Price:** \$75

94 Ca' del Bosco 2006 Cuvée Annamaria Clementi (Franciacorta). Delivering elegance and structure, this stunning wine opens with delicate aromas of bread crust, toast, dried fruit, pastry cream and nectarine zest that all carry over to the silky palate. It boasts a lovely depth of flavors that are exalted by tangy acidity and an ultrafine perlage. It's already enjoyable but will continue to develop complexity over the next decade. Drink 2016–2026. Banville Wine Merchants. Cellar Selection. —K.O.
abv: 12.5% **Price:** \$90

93 Ca' del Bosco 2010 Vintage Collection Dosage Zero (Franciacorta). Made entirely with Pinot Nero, this stunning wine offers aromas of rose, small red berry and pastry. The silky palate offers strawberry, baked apple, nectarine zest, bread crust and nut alongside an elegant, persistent perlage. Banville Wine Merchants. —K.O.
abv: 12.5% **Price:** \$75

92 Barone Pizzini 2011 Naturae (Franciacorta). A blend of 70% Chardonnay and 30% Pinot Nero, this elegant wine opens with an alluring fragrance of white flowers and stone fruit. Made with no dosage, the linear palate offers juicy yellow apple, citrus, toasted almond and a hint of spice. A refined perlage accentuates the mineral finish. Winebow. —K.O.
abv: 12% **Price:** \$45

91 Barone Pizzini 2011 Rosé (Franciacorta). Made with organically farmed Pinot Nero, this vibrant wine delivers pure strawberry, cherry and cake spice flavors backed up by mineral and a hint of pastry. It's framed in an elegant, lively perlage while fresh acidity provides impeccable balance and a crisp finish. Delicious! Winebow. —K.O.
abv: 12% **Price:** \$45

91 Monzio Compagnoni 2007 Monti della Corte Blanc de Noir Nature Riserva (Franciacorta). Aromas of toasted bread crust, nut and baked red apple lead the nose. The firm, elegantly structured palate delivers red berry, baking spice and orange zest alongside an ultrafine perlage and fresh acidity. USA Wine West. —K.O.
abv: 13% **Price:** \$30

90 La Valle NV Primum (Franciacorta). Aromas of white spring flowers, orchard fruit, citrus and a hint of bread crust lead the nose. The creamy palate offers nectarine zest, ripe yellow apple and toasted walnut accompanied by a firm, refined perlage. Winebow. —K.O.
abv: 12.5% **Price:** \$40

90 Monzio Compagnoni 2010 Brut Millesimato (Franciacorta). A blend of 80% Chardonnay and 20% Pinot Noir, this offers aromas of tropi-

cal fruit, bread crust, toasted nut and a whiff of fennel. The vibrant, linear palate delivers ripe apple, pineapple, pastry and a note of chopped sage alongside a firm, refined perlage. USA Wine West. —K.O.
abv: 13% **Price:** \$22

89 Barone Pizzini 2011 Satèn (Franciacorta). Bright and silky, this opens with aromas of citrus and walnut. The luminous palate delivers ripe yellow apple, nectarine, a hint of brioche and a mineral note offset by a frothy mousse. Winebow. —K.O.
abv: 12% **Price:** \$45

89 Ca' del Bosco NV Cuvée Prestige Rosé (Franciacorta). Aromas of wild rose, baked apple and bread crust lead the nose on this deeply hued rosé. The vibrant palate offers raspberry, raw strawberry and an intense note of orange peel alongside zesty acidity and a persistent perlage. Banville Wine Merchants. —K.O.
abv: 12.5% **Price:** \$60

89 Ca' del Bosco 2010 Vintage Collection Satèn (Franciacorta). Creamy and fresh, this opens with aromas of pressed yellow flowers, dried orchard fruit, toast and pastry. The foaming palate doles out ripe apple, butterscotch, pastry cream and toasted walnut alongside a soft mousse. Banville Wine Merchants. —K.O.
abv: 12.5% **Price:** \$75

89 Castello Bonomi NV Brut Rosé (Franciacorta). Aromas of rose and baked apple lead the way on this vibrant sparkler. The lively palate delivers strawberry, nectarine zest and a note of bread crust alongside a firm, persistent perlage. An almond note closes the sharp finish. Serendipity Wine Imports. —K.O.
abv: 12.5% **Price:** \$50

89 Castello Bonomi NV Satèn (Franciacorta). This bright sparkler offers aromas of white flowers, yellow apple and a whiff of tropical fruit. The foaming palate doles out citrus, pineapple and a hint of bread crust alongside a silky perlage and vibrant acidity. It closes on a note of bitter almond. Serendipity Wine Imports. —K.O.
abv: 12.5% **Price:** \$50

89 Castello Bonomi 2004 Cru Perdu Millesimato (Franciacorta). Dried apricot, pressed chamomile flowers, toasted nut and bread crust aromas come together in the glass. The firm palate offers ripe yellow apple skin, lime and a note of bitter walnut alongside a refined, persistent perlage. Serendipity Wine Imports. —K.O.
abv: 12.5% **Price:** \$150

88 Ca' del Bosco NV Cuvée Prestige (Franciacorta). This golden-hued sparkler opens with aromas of yellow orchard fruit, citrus and a whiff of bread crust that carry over to the crisp palate along with a nutty note. A firm, persistent perlage offsets the ripe fruit flavors. Banville Wine Merchants. —K.O.
abv: 12.5% **Price:** \$40

88 Castello Bonomi 2008 Cru Perdu Millesimato (Franciacorta). A blend of 70% Chardonnay and 30% Pinot Nero, this offers aromas that recall beeswax, pressed white flowers and peach. The palate offers ripe yellow apple, pineapple, citrus and a note of toasted walnut alongside bright acidity and firm, vivacious bubbles. Serendipity Wine Imports. —K.O.
abv: 12.5% **Price:** \$45

88 Monzio Compagnoni 2010 Satèn Brut (Franciacorta). Bread crust and golden apple aromas lead the way and follow through to the lively palate along with citrus zest and toasted hazelnut. Bright acidity and brisk, persistent bubbles offset the rich flavors. USA Wine West. —K.O.
abv: 13% **Price:** \$26

AUSTRIA SWEET WINES

96 Emmerich Knoll 2013 Lobner Grüner Veltliner Auslese (Wachau). Hints of moss, yeast and freshly zested orange peel edged with pine honey initially suggest a dry wine. It is only on the palate that the richer and sweeter Auslese character comes to bear—again in the guise of dark, aromatic pine honey. The concentrated, deliciously bitter zestiness of the acidity, paired with the aromatically dark and equally bitter edge of the resinous honey provide a wonderful structure. While sweetness peaks up, it never gains the upper hand. This is a tight-rope walker of a wine with immense balance and poise. Glints of vanilla pod, candied peel and white pepper open up, vista after vista. If you are new to Grüner Auslese, this is the one to get you hooked. Circo Vino. —A.K.
abv: 14% **Price:** \$40/500 ml

96 Kracher 2012 Nouvelle Vague Nr. 6 Grande Cuvée Trockenbeerenauslese (Burgenland). The perfume of fully ripe, lusciously juicy peach is nearly overwhelming. It is joined by notions of barley-sugar and candied apricot. There is a more tart notion of passion fruit, too, as well as a gaudy, lightning flash of welcome acidity that brings a punch of citrus zest. This TRA is like a very potent favor bomb that not only delivers luscious sweetness but also a counterpoint of acidic thrill. Needless to say, this simply lingers and lasts. Nectar indeed. Terlato Wines International. —A.K.
abv: 9.5% **Price:** \$45/375 ml

95 Emmerich Knoll 2013 Ried Pfaffenberg Riesling Auslese (Wachau). The finely tuned sweetness of this Auslese brings out the muskier notes of apple: a mix of fresh and baked fruit, with peeled skin and compote flesh. Initially, there still is the spectre of yeast but with some time there are hints of burnt sugar and apricot compote, too. A lovely, engulfing apple tartness makes this as suited to baked fruit desserts and fruit tarts as to creamy, ripe cheeses. Full marks for poise and freshness.

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